

# Turkey Tips



Fresh Turkey: Cook 1 to 2 days after you buy the turkey

Frozen Turkey: Thaw safely using one of these methods

- 🍁 Thaw in a refrigerator: Allow about 24 hours per 5 pounds of turkey
- 🍁 Thaw in cold water: Allow 30 minutes of defrosting per pound of turkey AND change the water every 30 minutes
- 🍁 Thaw in the microwave: Check the manufacturer's instructions

Cooking: A whole turkey is safe when cooked to a minimum internal temperature of 165°F throughout the bird

Stuffing - If you choose to stuff your turkey, stuff loosely about 3/4 cup of stuffing per pound of turkey. The stuffing should reach 165°F, whether cooked inside the bird or in a separate dish

Storing Leftovers: Put all cooked and leftover foods into shallow containers and place in refrigerator or freezer

- 🍁 Food left out more than 2 hours should be thrown away
- 🍁 Cut the turkey into small pieces and refrigerate separate from the stuffing within 2 hours of cooking
- 🍁 Use turkey leftovers and stuffing within 3 to 4 days or freeze them